

## Ridders Creek Cape White 2003

Easy-going, fruity, pleasant guava apple flavours. Medium bodied.

**variety :** Colombard | 60% Colombard, 20% Chenin Blanc, 20% Sauvignon Blanc  
**winery :** Ridders Creek  
**winemaker :** Jeff Wedgwood  
**wine of origin :** Western Cape  
**analysis :** alc : 13.23 % vol   rs : 3.8 g/l   pH : 3.26   ta : 5.77 g/l   va : 0.28 g/l   so2 :  
148 mg/l   fso2 : 52 mg/l  
**type :** White   **style :** Dry  
**pack :** Bottle



**in the vineyard :** Age of vines: 8 - 20 years  
Rootstock: 101 / 14 and R110  
Trellising: Perold and 5-wire fence  
Irrigation: Drip  
Vine density: 1,2 x 2,7 m  
Soil: Varies from loam to Karoo gravel and scale  
Climate: Hot summers, cool winters, dry climate

**about the harvest:** The grapes were harvested by hand during February 2003.  
Yield: 10 - 18 tons / ha

**in the cellar :** Fermentation took place in stainless steel tanks for 10 - 14 days at 15°C.  
Malolactic fermentation: No  
Barrel ageing: None  
Fining: Bentonite  
Filtration: Bulk  
Stabilisation: Cold